

between lines 35 and 36, insert the following

heading:

SUMMARY OF THE INVENTION

Page 2, between lines 26 and 27, insert the following

heading:

DETAILED DESCRIPTION OF THE INVENTION

Page 3, replace the paragraph, beginning on line 4, as

follows:

<sup>5</sup>  
b The mechanical surface treatment according to the invention results in damaging the surface structure, especially of the surface cells of the gelatinized foodstuff. Such treatments include "external" treatments such as sanding, brushing, rubbing, and the like, but also treatments which induce "damaging from inside", e.g. expansion by forced evaporation, such as sudden pressure drop (steam, air or the like) at high temperatures, or irradiation. The mechanical surface treatment is preferably carried out above 0°C, i.e. without freezing, and does not just consist of a liquid treatment. Preferred temperatures for the mechanical treatment are between 40° and 100°C, preferably between 55° and 90°C. The mechanical treatment may be performed using conventional equipment, such as carborundum sanding apparatus or steam peeling apparatus.